

D-20,826

NEW ABSTRACT FOR 09/761,707 AS OF 5/12/2003

*pr* Food products are sanitized by spraying an aqueous sanitizing liquid comprising up to 15 ppm ozone onto all exterior surfaces of the product from a plurality of directions while moving the food product laterally with respect to the sprays, wherein the velocity of each spray is sufficient to wet microbes adhered to the surface of the food product, maintaining contact between the sanitizing liquid and the product for at least a time effective to maximize wetting of the surface of the food product by the sanitizing liquid, and then removing mechanically at least 75% of the liquid from the food product.